

Chili 21

Dan Karwowicz - Hudson's Lakeside

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Yield: 5 quarts

*5 pounds ground beef
2 pounds Spanish onions,
chopped
2 stalks celery, chopped
2 large green bell peppers,
chopped
4 cloves garlic, minced
1/2 bottle (12 ounce)
banana peppers
5 cans (14 ounce ea)
stewed tomatoes
4 cups V-8 juice
1/4 cup barbecue sauce
1/2 cup ketchup
2 packages chili mix
2 envelopes dry onion soup
mix
4 teaspoons chili powder
2 teaspoons cumin
2 teaspoons instant beef
bouillon (or two cubes)
2 teaspoons salt
1/2 teaspoon cayenne
pepper
1/2 teaspoon pepper
1/2 teaspoon dried basil
leaves
2 bay leaves*

In a large saucepan or Dutch oven, brown the ground beef. Drain well.

Add the onions, celery, green peppers and garlic. Stir to mix. Cook until soft.

Add the remaining ingredients. Heat to boiling. Reduce the heat and simmer, covered, for two hours.

Check the seasoning. Simmer for one hour longer. Remove the bay leaves.

Per Serving (excluding unknown items): 8064 Calories; 611g Fat (68.0% calories from fat); 40g Protein; 237g Carbohydrate; Dietary Fiber; 1930mg Cholesterol; 8286mg Sodium. Exchanges: Grain(Starch); 54 1/2 Lean Meat; 33 Vegetable; 91 1/2 Fat; 2 1/2 Other Carbohydrates.